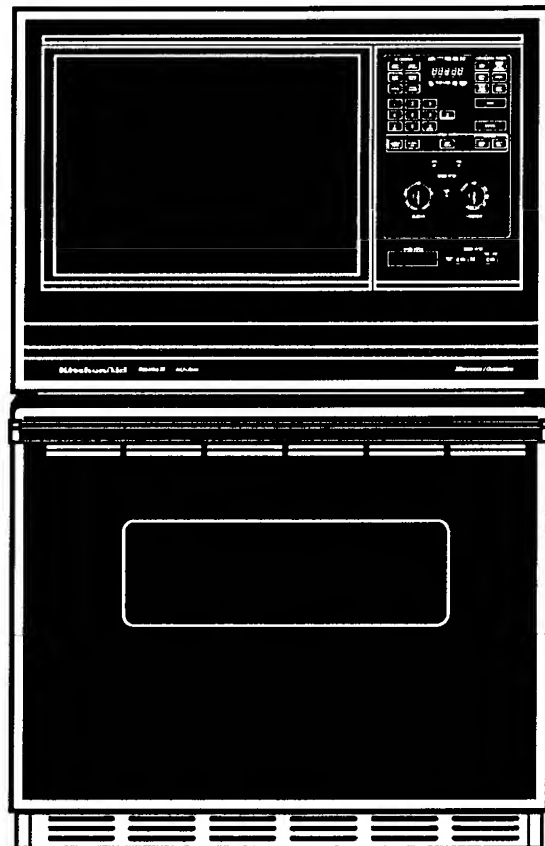


# **KitchenAid®**

*Electric 30" Built-In Combination Oven*

**Model KEMS306X  
Lower Thermal Self-  
Cleaning Oven**



## **USE and CARE GUIDE**

**IMPORTANT:** Use and care instructions for the upper microwave oven are provided in a separate manual.

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# *Important Safety Instructions*

## **⚠ WARNING**

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

1. Read all instructions before using the oven.
2. Install or locate the oven only in accordance with the provided Installation Instructions. It is recommended that the oven be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
3. Do not operate the oven if it is not working properly, or if it has been damaged.
4. Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
5. Use the oven only for its intended use as described in this manual.
6. Do not wear loose or hanging garments when using the oven. They could ignite if they touch a heating element and you could be burned.
7. Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door and the oven door window.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
9. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
10. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it.
11. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

continued on next page

12. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
13. Always position oven rack(s) in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
14. Do not store flammable materials in or near the oven. They could explode or burn.
15. Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
16. Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
17. Keep oven vents unobstructed.
18. Clean your oven regularly. See care and cleaning instructions in this manual.
19. Be sure all oven parts are cool before cleaning.
20. Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Clean only parts recommended in this Use and Care Guide.
21. Do not use oven cleaners in the lower oven. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the lower oven.
22. Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
23. Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
24. Disconnect the electrical supply before servicing the oven.

**FOR YOUR SAFETY**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.**

**SAVE THESE INSTRUCTIONS**

## *You Are Responsible For*

- Installing the oven where it is protected from the elements, and in a wall or cabinet strong enough to support its weight. (See the Installation Instructions.)
- Making sure the oven is not used by anyone unable to operate it properly.
- Properly maintaining the oven.
- Using the oven only for jobs expected of a home oven.

## *Ownership Registration*

Please fill out and mail your Ownership Registration Card packed with the product. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. Return of this card is not necessary to validate your warranty.

You must provide proof of purchase or installation date for in-warranty service.

Write down the following information. You will need it if your oven ever requires service.

**Model Number\*** \_\_\_\_\_

**Serial Number\*** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Date Installed** \_\_\_\_\_

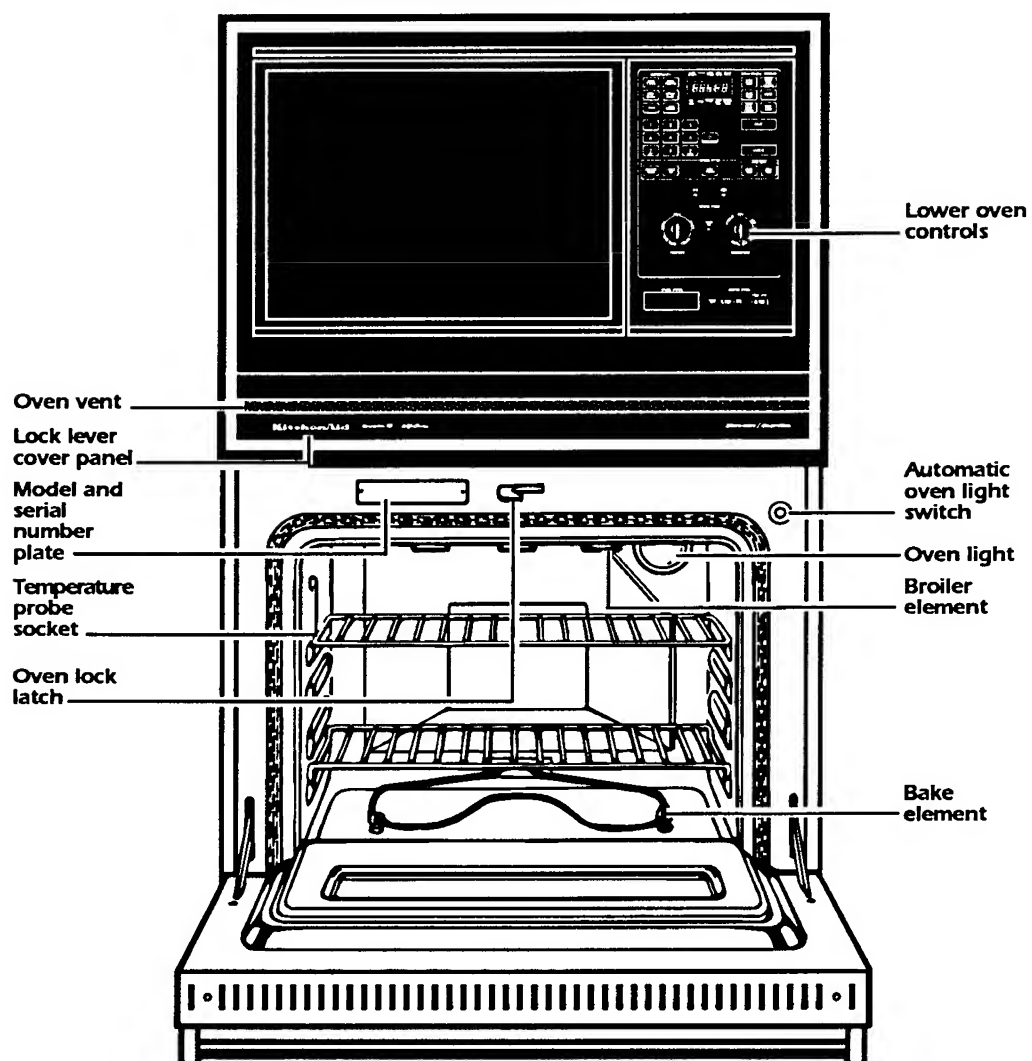
**Builder's or Dealer's Name** \_\_\_\_\_

**Address** \_\_\_\_\_

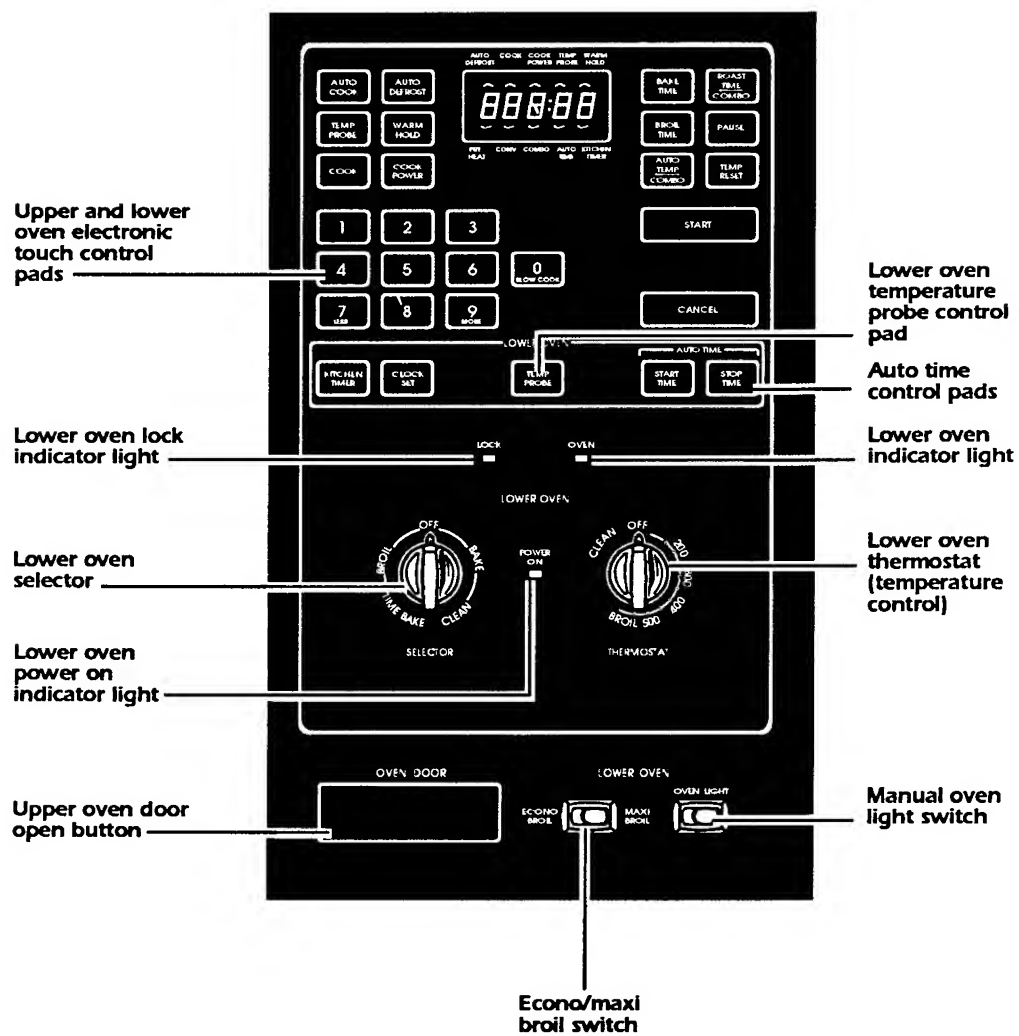
**Phone** \_\_\_\_\_

\*Model and serial numbers are located on the frame behind the oven door.

# Built-In Oven Features



## Lower Oven Controls (on upper oven control panel)



# Using the Lower Oven

## Electronic Clock

The electronic clock is explained in the Upper Microwave Oven Use and Care Guide. All clock and Kitchen Timer operating instructions are detailed in that book.

## Lower Oven Controls

The lower oven is a thermal oven which can be used for baking, roasting and broiling. It has two controls—a Selector and a Thermostat. Both controls must be set for the oven to work.



### Thermostat:

The lower oven has an adjustable Thermostat (see page 20). It can be set at any temperature from 200°F to BROIL. The Thermostat also has a CLEAN setting. Settings 200°F to 225°F are suggested for warming and holding foods.

### Selector:

The Selector has five settings:

**BROIL**—The top elements operate at full power whenever heating. Use this setting for broiling.

**CLEAN**—Use this setting for self-cleaning only.

**TIME BAKE**—The bottom element and outer top element operate at full power and glow red whenever heating. Use this setting for automatic time cooking.

**BAKE**—The bottom element and outer top element operate at full power and glow red whenever heating. Use this setting for baking, roasting and for heating casseroles.

**OFF**—Use this setting to turn the oven off.

**IMPORTANT:** The On Indicator Light will come on whenever the Selector is set to any setting other than OFF.



### Econo/maxi broil switch:

**ECONO BROIL**—Use to broil small amounts of food. For instance, two hamburgers, four hot dogs or four strips of bacon. Heat will come from the inner top element only.

**MAXI BROIL**—Use to broil large amounts of food. For instance, three or more hamburgers, five or more hot dogs, or five or more strips of bacon. Heat will come from both top elements.

## Preheating the Lower Oven

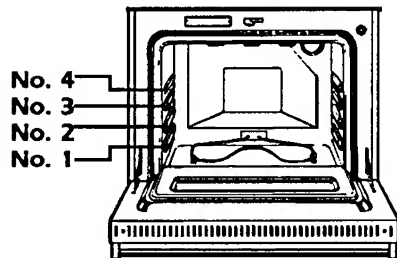
For best results, preheat the lower oven until the Lower Oven Indicator Light goes out, unless the recipe states otherwise. Set the Selector to BAKE and the Thermostat to the desired temperature. Exercise care in turning the Thermostat so you do not go past the desired set point. If you accidentally go past the desired setting, return the dial to OFF and reset to the desired setting. The Lower Oven Indicator Light will go out when the desired temperature has been reached and will cycle on and off with the elements during the heating period.

Be sure the Selector and Thermostat are turned to OFF when the oven is not in use.



## Oven racks

### Rack positions



Your oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

There are two racks for the lower oven. One rack is straight and the other is offset. The shape of the offset (raised) rack allows more versatility in rack positioning compared to the straight rack.

Be sure to arrange the oven rack(s) before putting food into the oven or turning the oven on.

## **⚠ WARNING**

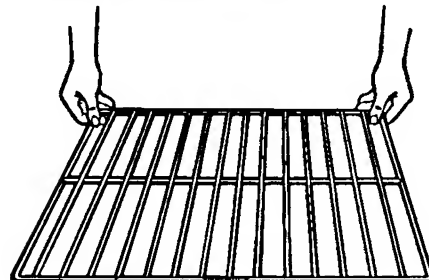
### **Fire and Personal Injury Hazard**

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) are level.
  - If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.
  - Do not let potholders or oven mitts contact hot heating elements.
  - Always use a dry potholder or oven mitt to change rack(s) or handle utensils in the oven. Do not use a damp potholder or oven mitt. Steam burns could result.
- Failure to follow the above precautions may result in fire or personal injury.

### **To remove oven racks:**

- Straight rack—Lift rack and pull forward.
- Offset rack—Pull rack out until bar on back of rack touches stop. Lift front of rack up until rear position of rack slides out.

### **To replace oven racks:**



- Straight rack—Place rack on rack guides. While lifting front of rack, push into oven.
- Offset rack—Place rack on rack guides. While lifting front of rack, push in to first stop. Lower front and push in rack rest of way.

### **Rack and pan placement**

When using one rack, the rack should be placed so the top of the food will be centered in the oven.

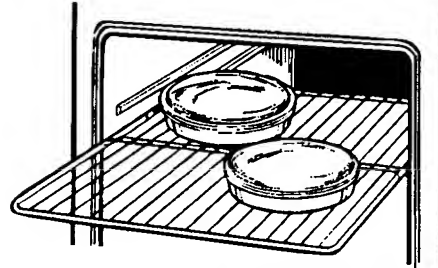
**For proper cooking, follow these guidelines for specific foods:**

- Angel and bundt cake, yeast breads, frozen pies, large roasts and turkeys—place rack on lowest level
- Casseroles, muffins, most quick breads and meats—place rack on second level from bottom
- Cookies, biscuits, cakes and non-frozen pies—place rack on second or third level from bottom

When baking on two racks, arrange offset rack on bottom and straight rack on third level from bottom.

The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven.

**For best air circulation:**



- Place the pans so that one is not directly over the other.
- Allow 1 1/2 to 2 inches of space around each pan and between pans and oven walls.
- When baking with one pan, place pan in the center of the oven rack.
- When baking with two pans, place pans in opposite corners of the oven rack.
- Use only one cookie sheet in the oven at a time.

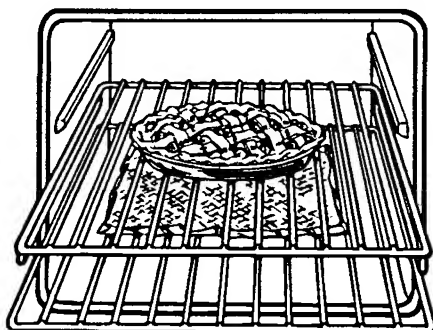
**IMPORTANT:** "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.

## Using aluminum foil in the oven

### **⚠ WARNING**

#### **Electrical Shock, Fire and Product Damage Hazard**

- Do not allow foil to touch the heating elements because it will damage them and could result in electrical shock or fire hazard.
- Do not line Self-Clean oven bottom or entire oven rack with foil or other liners. Poor baking will result. Damage to the oven finish will occur if foil is left in oven during Self-Clean cycle.



Use aluminum foil to catch spillovers from pies or casseroles.

- Place the foil on the oven rack below the rack with the food. The foil should have the edges turned up and be about 1 inch larger all around than the dish holding the food.
- Do not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.

## Baking or Roasting

1. Arrange the oven rack(s) in the desired position(s).
2. Set the Thermostat to the desired temperature. (See the baking chart in the cookbook for temperature recommendations.)
3. Turn the Selector to BAKE.
4. Place the food in the oven after the Lower Oven Indicator Light goes out, or when the recipe specifies.

Be sure to turn the Selector and the Thermostat to OFF when cooking is completed.

### **Roasting tips:**

- Roast meats fat side up in a shallow pan using a roasting rack.
- Use a roasting pan that fits the size of the food to be roasted. Meat juices may overflow the sides of a pan that is too small. Too large of a pan will result in increased oven spatter.
- Spatter can be reduced by lining the bottom of the roasting pan with lightly crushed aluminum foil.
- A foil tent will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.
- Use an accurate meat thermometer or temperature probe (see "Temperature Probe" on page 12) to determine when meat has reached desired degree of doneness. Insert the thermometer or probe into the center of the thickest portion of the meat or into the inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer or probe should not touch fat, bone or gristle. See roasting chart in the cookbook for recommended internal temperatures.

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- After reading the thermometer once, push it further into the meat 1/2 inch more and read it again. If the temperature drops, return the meat to the oven for more cooking.
- Check poultry with thermometer in 2-3 places to ensure adequate doneness.
- Remove roasted meats from the oven when the thermometer registers 5°F to 10°F lower than the desired temperature. The meat will continue to cook after removal from the oven.
- Poultry and roasts will be easier to carve if loosely covered with foil and allowed to stand 10 to 15 minutes after removal from the oven.

## Temperature Probe

The Temperature Probe is the most accurate guide to the degree of doneness of meat. Use it when roasting any type of meat or poultry.

1. Insert the Temperature Probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone.
2. Place pan with meat on rack that has been centered in the oven.
3. Open the Temperature Probe cover located on the left side of the oven wall. Insert plug into jack. (Keep the top of the probe as far as possible from the heat source.)
4. Close the oven door.
5. Set the Thermostat to the desired roasting temperature.
6. To set the oven to turn off automatically, when the Temperature Probe temperature is reached, turn the Selector to TIME BAKE.



7. Touch the Lower Oven TEMP PROBE Command Pad.
8. Touch the Number Pads for the highest temperature you want the food to reach, between 90°F and 200°F. The display will show the numbers you touched **in the order you touched them**.
9. Touch START. The display will show the time of day or go blank (if time of day has not been set).

10. • To check the food temperature, touch TEMP PROBE.
- To review the set Temperature Probe temperature, touch TEMP PROBE again.
- To change the Temperature Probe temperature, touch TEMP PROBE a third time. The display will show "F". Enter the new temperature and touch START.

**What happens during this selection:**

The oven will begin heating. The heating elements will cycle on and off to maintain the proper temperature. After the food temperature reaches the "high" temperature that you programmed, four beeps will sound. The oven will continue to heat and a short beep will sound once every minute until the oven is turned off.

**To turn off oven and intermittent tone:**

1. Turn the Selector and Thermostat to OFF.
2. Unplug the Temperature Probe using an oven mitt or potholder.

**⚠ WARNING**

**Burn Hazard**

Oven, probe and probe cover will be hot. Use an oven mitt or a potholder to remove the probe. Failure to do so could result in burns.

3. Remove food from oven to prevent overcooking.
4. Wipe probe with a soapy cloth and dry thoroughly. Use a plastic scouring pad to remove cooked-on foods.

**IMPORTANT:** DO NOT immerse Temperature Probe in water or other liquid.

## Broiling

Broiling is a quick-cook method that will produce foods that are brown on the outside and moist and juicy on the inside.

1. Arrange the oven rack in the desired position. See a broiling chart in a reliable cookbook for recommended rack placement.
2. Place food on grid in broiler pan and place in center of the oven rack. Turn the pan so the long side is parallel to the oven door for the best heat distribution and airflow.
3. Turn the Thermostat to BROIL.
4. Turn the Selector to BROIL. Do not preheat the broiler.
5. Set the Econo/Maxi Broil Switch at desired setting.
6. Position the oven door at the Broil Stop position.

Be sure to turn the Selector and Thermostat to OFF when broiling is completed.

**Broiling tips:**

- Always start broiling with a cold broiler pan for even results.
- To retain more natural juice, do not pierce meat with a fork.
- Trim the outer layer of fat from steaks and chops.
- Slit fatty edges to prevent meat from curling during broiling.
- Brush food with butter, sauce or seasoning, if desired, several times during broiling.
- Grease the broiler pan grid when broiling fish to prevent sticking.

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## ⚠ WARNING

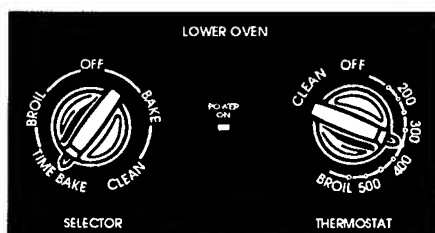
### Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.

## Automatic Time Cooking

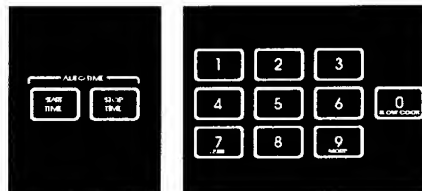
Automatic time cooking allows you to turn the oven on and off automatically. The starting time can be set to come on now or later.

1. Arrange the oven rack(s) in the desired position(s) and place food in the oven.



2. Turn the Selector to TIME BAKE and set the Thermostat to the desired temperature.

3. Make sure the electronic clock is set to the correct time of day. If not, reset following the instructions in the Upper Microwave Oven Use and Care Guide.



4. To start cooking now, touch Auto Time STOP TIME. Touch Number Pads for the time you want the cooking to stop. The selected stop time and the Auto Time Indicator Light will appear in the clock display.

To start cooking later, touch Auto Time START TIME. Touch Number Pads for the time you want the cooking to start. Touch Auto Time STOP TIME. Touch Number Pads for the time you want the cooking to stop. The selected start time, stop time and the Auto Time Indicator Light will appear in the clock display when they are programmed in.



5. Touch START. The Auto Time Indicator Light will stay on and the clock display will show the current time of day. The lower oven will now turn on and off at the set start and stop times.
6. After baking is done, turn both the Thermostat and Selector to OFF.

## **⚠ WARNING**

To avoid sickness and food waste when using automatic time cooking:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

### **What happens during this selection:**

- The oven will come on at the time selected and maintain the temperature set on the Thermostat until the selected stop time.
- At the end of the cooking period, the oven will shut off. An intermittent tone will sound. Foods should be removed from the oven when the cooking time has ended, or they may overcook.

### **To review a program:**

Touch Auto Time START TIME or STOP TIME. The selected start or stop time will appear in the clock display. Touch START if no change is desired.

### **To change a program:**

If you wish to change the start or stop time after a cooking program has been entered, touch Auto Time START TIME or STOP TIME. Touch in the new desired start or stop time. Touch START to lock in the new time.

### **To cancel an automatic time cooking program in progress:**

If you wish to cancel Time Bake while in progress, touch Auto Time STOP TIME, then touch CANCEL. The clock will return to the present time of day. Turn the Thermostat and Selector to OFF.

# Care and Cleaning

Several finishes have been used on this oven. To prevent damage to these finishes, follow the suggested cleaning method(s) for that finish.

**IMPORTANT:** Some finishes can be damaged from harsh and abrasive cleaning agents.

## **⚠ WARNING**

**Burn and  
Electrical Shock Hazard**  
Make sure all controls are  
OFF and the oven is COOL  
before cleaning. Failure to  
do so could result in burns  
or electrical shock.

### **Control Knobs**

Make sure all control knobs are turned to OFF. Pull the control knobs straight off. Clean with warm, soapy water and rinse well. Do not soak. Dry completely and replace by pushing them firmly into place.

**IMPORTANT:** After cleaning, make sure all the control knobs either point to the off position, or are turned fully counterclockwise.

### **Glass Surfaces**

Clean with warm, soapy water. Rinse and dry well. Use mild glass cleaner to remove fingerprints.

**IMPORTANT:** When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish.

### **Porcelain Surfaces**

Clean with warm, soapy water. Rinse and dry with soft cloth.

### **Chrome Surfaces and Trim**

Clean with warm, soapy water. Rinse and dry well. Use mild glass cleaner to remove fingerprints. For heavily soiled areas, clean with an ammonia solution of 1 cup ammonia for every 2 gallons of water.

### **Broiler Pan**

Clean with warm, soapy water. For heavily soiled areas, use a soap-filled steel-wool pad with plenty of water. Rinse well. Do not clean in the Self-Clean cycle.

### **Oven Racks**

Clean with warm, soapy water. For heavily soiled areas, soak in ammonia solution of 1 cup ammonia for every 2 gallons of water.

### **Temperature Probe**

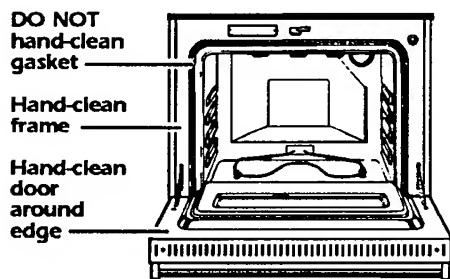
Clean with detergent and wet cloth. Do not immerse probe in water.

### **Self-Clean Oven Cycle**

The Self-Clean cycle is designed to eliminate the need for scrubbing soil baked onto the oven interior. The Self-Clean cycle heats to a high temperature to burn off soil.

The length of cleaning time can be set to meet your cleaning needs. A 2½-hour Self-Clean cycle is usually ample to clean a moderately soiled oven. A 4-hour Self-Clean cycle is suggested for an oven with heavy soil build-up. The Self-Clean cycle can also be delayed to start at a more convenient time if desired.





**Before starting a self-clean cycle:**

1. To extend oven light bulb life, turn oven light off before using the Self-Clean cycle.
2. Remove all items and the oven racks from the oven. It is recommended that the oven racks be removed as they will discolor and darken during the Self-Clean cycle. If the oven racks remain in the oven during the Self-Clean cycle, wipe the sides with vegetable oil after cleaning so they will slide easier. Broiler pan, broiler grid or cooking utensils should not be cleaned in the oven. Heavy grease build-up on these items will produce smoke which can be discharged into the kitchen.
3. Wipe up large spillovers in the oven cavity with a damp cloth. The bottom element is hinged for easier cleaning of the cavity floor. Never use chemical oven cleaners inside a self-cleaning oven or on raised portion of the door.

**IMPORTANT:** The smoke eliminator will handle the normal flow of odors during the Self-Clean cycle. However, minor smoke may be noticed when soil build-up is heavy. Also, some smoke may appear during the very first cleaning cycle due to burn-off of binders in oven insulation. To help remove additional smoke, heat and odors open a window or turn on a vent hood or other kitchen vent during the Self-Clean cycle.

4. Wipe soil from oven frame area outside of gasket, and inside the oven door. Wash with warm, soapy water. (The center area of the door does not need to be hand-cleaned.) Rinse well with mixture of vinegar and water and wipe dry. A non-scratch scouring pad may be used on heavily soiled areas. Wash surfaces frequently to minimize overall cleaning as these areas are not cleaned during the Self-Clean cycle.

**IMPORTANT:** Do not clean, move or bend gasket. Poor cleaning and baking may result.

## ⚠ WARNING

### Personal Injury and Product Damage Hazard

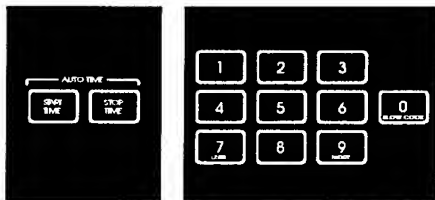
- Do not touch the lower oven during the Self-Clean cycle. It could burn you.
- Do not use commercial oven cleaners in your lower oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not force the Lock Lever, you could break it. The lever is designed to stay locked until the oven is cool enough to open safely. Wait until it moves freely.
- Do not use foil or other liners in the lower oven. During the Self-Clean cycle, foil can burn or melt and damage the oven surface.
- Do not block the vent during the Self-Clean cycle. Air must move freely for best cleaning results.

### Starting the automatic self-clean cycle:

1. Follow steps under "Before starting a self-clean cycle" on page 17.
2. Make sure the electronic clock is set to the correct time of day. If not, reset following the instructions in the Upper Microwave Oven Use and Care Guide.



3. Set the Selector and Thermostat to CLEAN.
4. Lift the Lock Lever Cover Panel between the oven door and the microwave oven. Slide the Oven Lock Lever to the right.  
**IMPORTANT:** Do not bake with the Oven Lock Lever in the locked position.



5. Set the start and stop times.  
To start now and stop later, touch Auto Time STOP TIME. Touch Number Pads for the time you want the Self-Clean cycle to stop. **Example:** If the present time of day is 2 o'clock and you want three hours of cleaning time, touch "5-0-0" for the Self-Clean cycle to end at 5 o'clock. The selected stop time and the Auto Time Indicator Light will appear in the clock display.

To delay start, touch Auto Time START TIME. Touch Number Pads for the time you want the Self-Clean cycle to start. Touch Auto Time STOP TIME. Touch Number Pads for the time you want the Self-Clean cycle to stop. **Example:** If the present time of day is 2 o'clock and you want to start the Self-Clean cycle at 3 o'clock, touch Auto Time START TIME, then touch in "3-0-0". If you want three hours of cleaning time, touch Auto Time STOP TIME, then touch in "6-0-0" for the Self-Clean cycle to end at 6 o'clock. The selected start time, stop time and the Auto Time Indicator Light will appear in the clock display when they are programmed in.



6. Touch START. The Auto Time Indicator Light will stay on and the clock display will show the current time of day. The lower oven Self-Clean cycle will now turn on and off at the set start and stop times.
7. After the Self-Clean cycle is done, turn both the Thermostat and Selector to OFF.

### To stop the self-clean cycle at any time:

1. Touch Auto Time STOP TIME. Touch CANCEL. The clock will return to the present time of day.
2. Slide Oven Lock Lever all the way to the left.  
**IMPORTANT:** If the Lock Indicator Light has come on, wait until oven cools and light goes off before sliding Lock Lever back to the left. **Do not force it. Wait until it moves easily.**
3. Turn the Thermostat and Selector to OFF.

**What happens during the self-clean cycle:**

After the controls have been set on a non-delayed cycle, or after the delayed time has elapsed on a delayed cycle:

- The Oven Indicator Light will glow to tell you the oven is heating.
- The Lock Indicator Light will come on when the temperature reaches 575°F-600°F (approximately 15 minutes).

At the end of the Self-Clean cycle:

- The Oven Indicator Light will go out.
- The Lock Indicator Light will continue to glow until the oven temperature drops below 550°F. The oven door cannot be opened until the Lock Indicator Light goes out. Do not turn the Thermostat or Selector to OFF until Lock Indicator Light goes out.

**To return oven to regular use after a self-clean cycle:**

1. Slide the Oven Lock Lever all the way to the left.
2. Turn the Thermostat and Selector to OFF.
3. Allow oven to cool sufficiently before wiping up any residue.

**Oven self-cleaning tips:**

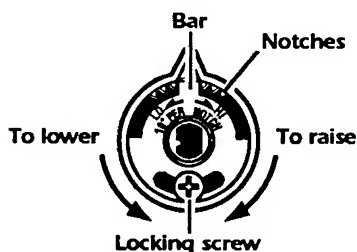
- Evening is a good time to clean the oven, after normal oven use is completed.
- Small amounts of smoke escaping from the oven vent are normal when oven is heavily soiled. Excessive smoke may indicate heavy spillovers have not been wiped up.
- **Do not** force the Oven Lock Lever open when the Lock Indicator Light is on. Damage to the lock mechanism may result.
- To prevent accidental locking, the Oven Lock Lever should always be unlocked (positioned to the far left) except when the Selector and Thermostat are set at CLEAN. If accidental locking occurs, turn oven off. Allow oven temperature to decrease so Lock Lever can be moved. Do not force Lock Lever. Wait until it moves easily.
- Clean oven regularly, before it becomes "excessively dirty." If oven is not clean after one cycle, repeat the Self-Clean cycle.
- After a Self-Clean cycle, any powdery residue can be wiped away with a damp cloth. If white spots remain in the oven after a Self-Clean cycle, remove them with a non-scratch scouring pad before using the oven again. These spots are usually salt residues that cannot be removed during the Self-Clean cycle.
- If the soil removal was not complete, increase the length of the clean time in the next cycle.

## Adjusting the Thermostat

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when compared to your old oven, the new design may give you different results.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:

1. Turn the Thermostat to the off position. Pull knob straight off and flip it over.
2. Loosen the screw 1/2 turn with a Phillips screwdriver. Note the position of the notches.



3. To lower the temperature, hold knob handle firmly and move the bar a notch closer to LO. Each notch equals about 10°F (5°C).
4. To raise the temperature, hold knob handle firmly and move the bar a notch closer to HI. Each notch equals about 10°F (5°C).
5. Tighten the screw and replace the knob.

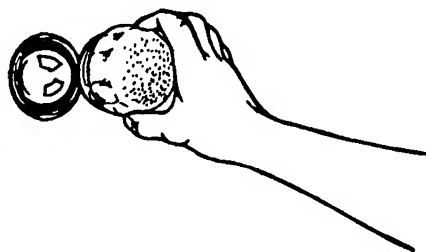
## Oven Light- Operation/Replacement

The oven light comes on when the oven door is opened. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

### ⚠ WARNING

#### Electrical Shock and Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The lens must be in place when using the oven. The lens protects the bulb from breaking, and from high oven temperatures. Broken glass could cause injury.



#### To replace the oven light bulb:

1. Turn off power at the main power supply.
2. Unscrew lens from housing.
3. Unscrew light bulb and replace with a 40-watt appliance bulb.
4. Replace the lens.
5. Turn power back on at the main power supply.

**IMPORTANT:** Make sure oven light is off during the Self-Clean cycle. Keeping oven light on will shorten bulb life.

## *For Service or Assistance*

### **Follow These Steps**

1. If your oven should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

#### **If the oven will not operate:**

- Have instructions in this book been followed?
- Is the power supply cord connected to a live circuit with the proper voltage? (See Installation Instructions.)
- Has your home's fuse blown, or is the circuit breaker open?
- Is the Selector turned to BAKE or BROIL? If Selector is turned to TIME BAKE, wait until the start time is reached.
- Is the Thermostat turned to a temperature setting?
- Is automatic time cooking set correctly?
- Is Oven Lock Lever in proper position for cooking (left)? If Oven Lock Lever is locked accidentally, see "Oven self-cleaning tips" on page 19.

#### **If the self-clean cycle will not operate:**

- Are the Selector and Thermostat set to CLEAN?
- Does the clock show the correct time of day?
- Have you set a delayed start time?
- Is the Oven Lock Lever all the way to the right?

#### **If cooking results are not what you expected:**

- Is the oven level?
- Does the oven temperature seem too low or too high? See page 20.
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable source?
- If baking, have you allowed 1 1/2 to 2 inches on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?

2. If the problem is not due to one of the above items:\*

- Call KitchenAid Consumer Relations TOLL-FREE:

**1-800-422-1230**

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:

Consumer Relations Department  
KitchenAid  
P.O. Box 558  
St. Joseph, MI 49085-0558

Please include a daytime phone number in your correspondence.

3. If you need service:\*

- Call your dealer or the repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our service assistance telephone number (see step 2).

4. If you are not satisfied with the action taken:\*

- Contact the Major Appliance Consumer Action Panel (MACAP).

MACAP is a group of consumer experts that voices consumer views at the highest levels of the major appliance industry.

- Contact MACAP only when the dealer, authorized servicer, or KitchenAid have failed to resolve your problem.

Major Appliance Consumer  
Action Panel

20 North Wacker Drive  
Chicago, IL 60606

- MACAP will in turn inform us of your action.

\*When requesting assistance, please provide: model number, serial number, date of purchase and a complete description of the problem. This information is needed to better respond to your request.

# **KitchenAid®**

## *Electric Built-In Combination Microwave/Single Oven Warranty*

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<b>ONE YEAR FULL WARRANTY</b> FROM DATE OF INSTALLATION.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: 1. Correct the installation of the oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring.
<b>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY</b> FROM DATE OF INSTALLATION.	Replacement microwave magnetron tube or any oven electric element to correct defects in materials or workmanship.	B. Repairs when oven is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes.
<b>SECOND THROUGH TENTH YEAR LIMITED WARRANTY</b> FROM DATE OF INSTALLATION.	Replacement parts for the porcelain oven cavity/ inner door of the electric oven if the part rusts through due to defects in materials or workmanship.	D. Any labor costs during the limited warranties. E. Replacement parts or repair labor costs for units operated outside the United States. F. Pickup and delivery. This product is designed to be repaired in the home. G. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our service assistance telephone number, **1-800-422-1230**, from anywhere in the U.S.

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